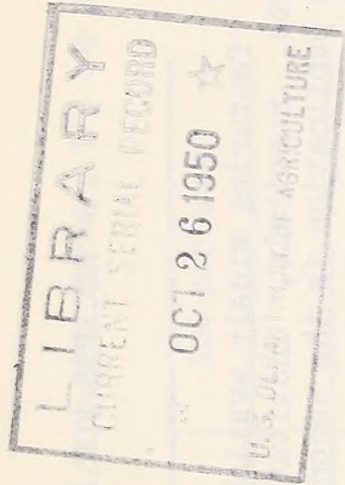


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Recipes for quantity service

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PA-135 September 1950
(Food Service II)

U.S. Department of Agriculture

RECIPES FOR QUANTITY SERVICE

These recipes, featuring widely available foods, are designed especially for the use of restaurants, hospitals, institutions, college dining rooms, and industrial cafeterias. The publication is the second of a series. Other recipes will be released from time to time.

The recipes were developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics 1/ and have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service.

Using the recipes. Equivalent weights and measures are given in the recipes for the larger quantities of dry ingredients so that either weighing or measuring may be used, as preferred. Weighing is recommended because it is speedier and more accurate than measuring. In enlarging recipes to yield 25, 50, and 100 portions, quantities were adjusted, wherever feasible, to eliminate fractions difficult to weigh or measure.

Fluid whole milk was used in developing the recipes. However, the equivalent in diluted evaporated milk or reconstituted whole dry milk will also give satisfactory results.

1/ Research carried on under the Research and Marketing Act of 1946.

Prepared by
Bureau of Human Nutrition and Home Economics
Agricultural Research Administration
U. S. Department of Agriculture
Washington, D. C.

Ingredients	25 portions	50 portions	100 portions
DRESSING			
Finely chopped onion	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)
Finely chopped celery	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Butter or margarine	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)
Bread, cubed	2 pounds 8 ounces (2 gallons)	5 pounds (4 gallons)	10 pounds (8 gallons)
Skimmed turkey broth	1 quart	2 quarts	1 gallon
Eggs, beaten	9	18	36
Salt	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Poultry seasoning	1 tablespoon	2 tablespoons	1 ounce (1/4 cup)
FILLING			
Hot roast turkey slices	2 pounds 6 ounces	4 pounds 12 ounces	9 pounds 8 ounces
Hot turkey gravy*	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons

Dressing:

1. Brown onion and celery in the butter or margarine.
2. Blend with the bread, broth, eggs, and seasonings.
3. Pack lightly in greased loaf pans.
4. Bake at 350° F. (moderate) for 1 hour.
5. Cool quickly and slice 1/2 inch thick.

Sandwich:

1. Reheat sliced dressing.
2. Place 1-1/2 ounces sliced turkey between two slices of dressing.
3. Cover each sandwich with 1/4 cup hot gravy.

*See recipe for turkey gravy.

Pans: 13 by 4 by 4 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions
or
9 by 4-1/2 by 2-3/4 inches. 3 for 25 portions, 6 for 50 portions, 12 for 100 portions

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TURKEY GRAVY Portion, 1/4 cup

Gravy

Ingredients	25 portions	50 portions	100 portions
Turkey fat*	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Sifted all-purpose flour	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)
Salt	1 teaspoon	2 teaspoons	4 teaspoons
Hot turkey broth	2 quarts	1 gallon	2 gallons

1. Melt turkey fat, mix in flour and salt, and add to the broth, stirring constantly.

2. Cook until thickened.

*Butter or margarine may be used.

Ingredients	25 portions	50 portions	100 portions
RICE MIXTURE			
Finely chopped onion	2 ounces (1/3 cup)	4-1/2 ounces (3/4 cup)	9 ounces (1-1/2 cups)
Finely chopped green pepper	2 ounces (1/3 cup)	3-1/2 ounces (3/4 cup)	7 ounces (1-1/2 cups)
Coarsely chopped celery	1-1/2 ounces (1/3 cup)	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)
Butter or margarine	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Cooked rice*	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	5 pounds 12 ounces (3 quarts)
Canned tomatoes	3-1/2 cups	1-3/4 quarts	3-1/2 quarts
Salt	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Sugar	2 teaspoons	4 teaspoons	2-1/2 tablespoons
Worcestershire sauce	1/2 teaspoon	1 teaspoon	2 teaspoons
PORK			
Pork cutlets (about 2-1/4 ounces each)	25	50	100
Vegetable shortening or lard	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Spanish or Bermuda onion slices	25	50	100
Fine bread crumbs	1/2 cup	3/4 cup	1-1/2 cups
Butter or margarine, melted	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Salt	1/4 teaspoon	1/2 teaspoon	1 teaspoon

Rice Mixture:

1. Sauté onions, green pepper, and celery in the butter or margarine.

2. Add rice, tomatoes, salt, sugar, and Worcestershire sauce. Simmer until thick.

Pork:

1. Roll cutlets in flour.

Sauté in the shortening or lard until almost tender. Place in roasting pans.

2. Using No. 20 scoop, place a mound of rice mixture on a pork cutlet and top with a slice of onion.

3. Mix bread crumbs, butter or margarine, and salt. Sprinkle over onion slices.

4. Bake at 325° F. (slow) for 1 hour or until pork is tender and onion is cooked.

*3 cups uncooked rice usually yield 3 quarts cooked.

POTATO-CHEESE SURPRISE Portion, 1 (4-1/2 ounces)

Main Dish

Ingredients	25 portions	50 portions	100 portions
Mashed potatoes	4 pounds (2 quarts)	8 pounds (1 gallon)	16 pounds (2 gallons)
Eggs, beaten	6	12	24
Salt	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Minced onion	2 teaspoons	4 teaspoons	3 tablespoons
Sharp cheese	13 ounces	1 pound 10 ounces	3 pounds 2 ounces
Tomato slices	25	50	100
Fine bread crumbs	1 cup	2 cups	1 quart
Butter or margarine, melted	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Salt	1 teaspoon	2 teaspoons	4 teaspoons

1. Combine potatoes, eggs, salt, and onion. Mix well.
2. Using a No. 12 scoop, place on greased bun pans.
3. Make a depression in each portion and fill it with 1/2 ounce of cheese, crumbled.
4. Cover with a slice of tomato.
5. Mix bread crumbs with butter or margarine and salt and sprinkle over top.
6. Bake at 350° F. (moderate) for 30 minutes.

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MOLDED COTTAGE CHEESE SALAD Portion, 2-1/2 by 4 by 1 inch (4 ounces)*

Salad (or Main Dish)

Ingredients	25 portions	50 portions	100 portions
Unflavored gelatin	3/4 ounce (2-1/4 tablespoons)	1-1/2 ounces (1/3 cup)	3 ounces (2/3 cup)
Cold water	3/4 cup	1-1/2 cups	3 cups
Boiling water	2/3 cup	1-1/4 cups	2-1/2 cups
Cottage cheese	2 pounds 12 ounces (1 quart 1-1/2 cups)	5 pounds 8 ounces (2 quarts 3 cups)	11 pounds (1 gallon 1-1/2 quarts)
Mayonnaise	1-1/2 cups	2-3/4 cups	5-1/2 cups
Hard-cooked eggs, finely ground	11	22	44
Coarsely ground olives	7 ounces (1 cup)	14 ounces (2 cups)	1 pound 12 ounces (1 quart)
Coarsely ground almonds	7 ounces (1-1/2 cups)	14 ounces (3 cups)	1 pound 12 ounces (1-1/2 quarts)
Prepared mustard	1 tablespoon	2 tablespoons	1/4 cup
Salt	2 teaspoons	4 teaspoons	2-2/3 tablespoons
Grated onion	1/2 tablespoon	1 tablespoon	2 tablespoons

1. Soak gelatin in the cold water for 5 minutes. Add the boiling water and stir until dissolved.
2. Beat cottage cheese and mayonnaise together.
3. Add eggs, olives, almonds, mustard, salt, and grated onion, blending thoroughly.
4. Mix in the dissolved gelatin.
5. Pour into pans. Chill until firm.

*Portion suitable for main dish at lunch or supper. Reduce for other service.

Pans: 12 by 20 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions

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MAYONNAISE

Salad Dressing

Ingredients	1 quart	2 quarts	1-1/4 gallons
Salt	2 teaspoons	4 teaspoons	3 tablespoons
Dry mustard	2 teaspoons	4 teaspoons	3 tablespoons
Sugar	2 teaspoons	4 teaspoons	3 tablespoons
Vinegar	2 tablespoons	1/3 cup	1 cup
Egg yolks	4	8	16
Oil	1 quart	2 quarts	1 gallon
Lemon juice	1 tablespoon	2 tablespoons	1/4 cup

1. Combine salt, mustard, and sugar. Add half the vinegar and the egg yolks. Beat well.
2. Drop the oil into the egg mixture, beating constantly, until 1 cup of oil has been used. Continue beating, adding oil in larger quantities.
3. When the mayonnaise begins to thicken, add lemon juice and the rest of the vinegar alternately with the oil until all has been used.
4. Store in a cool place.

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COOKED SALAD DRESSING

Salad Dressing

Ingredients	1-1/2 quarts	3 quarts	6 quarts
Sugar	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Sifted all-purpose flour	2-1/2 tablespoons	1-1/2 ounces (6 tablespoons)	3 ounces (3/4 cup)
Salt	1 tablespoon	2 tablespoons	2 ounces (1/4 cup)
Dry mustard	1 tablespoon	2 tablespoons	3/4 ounce (1/4 cup)
Cayenne	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Pepper	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Butter or margarine, melted	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Eggs, slightly beaten	6	12	24
Milk	3 cups	1-1/2 quarts	3 quarts
Vinegar	1-1/2 cups	3 cups	1-1/2 quarts

1. Mix sugar, flour, and seasonings.
2. Stir butter or margarine and eggs into the dry ingredients gradually. Slowly blend in the milk, then the vinegar.
3. Cook over hot water until mixture thickens, stirring occasionally.

SWEET FRENCH DRESSING

Salad Dressing

Ingredients	1 quart	2 quarts	1 gallon
Sugar	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Salt	1-1/4 teaspoons	2-1/2 teaspoons	5 teaspoons
Mustard	1-1/4 teaspoons	2-1/2 teaspoons	5 teaspoons
Vinegar	1-1/3 cups	2-2/3 cups	5-1/3 cups
Oil	1-1/3 cups	2-2/3 cups	5-1/3 cups
Onion juice	1-1/4 teaspoons	2-1/2 teaspoons	5 teaspoons
Finely chopped pimiento	2/3 cup	1-1/3 cups	2-2/3 cups
Finely chopped green pepper	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)

1. Combine sugar, salt, and mustard.
2. Add vinegar and oil and beat well.
3. Blend in onion juice, pimiento, and green pepper.

Serve on shredded cabbage, head lettuce, or fruit salad.

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PEACH CAKE Portion, 2-1/2 by 2-3/4 inch piece (2-1/2 ounces)

Dessert

Ingredients	25 portions	50 portions	100 portions
Butter or margarine	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Sugar	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)
Eggs	6	12	24
Sifted all-purpose flour	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)	6 pounds (1-1/2 gallons)
Baking powder	2 tablespoons	2 ounces (1/4 cup)	3 ounces (1/2 cup)
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Milk	1-1/2 cups	3 cups	1-1/2 quarts
Well-drained canned diced peaches	1 pound (2 cups)	2 pounds 3 ounces (1 quart)	4 pounds 6 ounces (2 quarts)

Pans: 10-1/2 by 16-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions

1. Cream butter or margarine and sugar.
2. Add eggs gradually, beating well.
3. Sift together flour, baking powder, and salt. Add alternately with milk to creamed mixture.
4. Stir the peaches into the mixture. Turn into greased pans, using 4-1/4 pounds (3 quarts) of batter per pan.
5. Bake at 375° F. (moderate) for 50 minutes.
6. Serve with hot peach sauce (see recipe) or whipped cream.

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PEACH SAUCE Portion, 1/4 cup (2-1/2 ounces)

Sauce

Ingredients	25 portions	50 portions	100 portions
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)
Salt	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Cornstarch	4 teaspoons	2 tablespoons	1 ounce (1/4 cup)
Water or liquid from canned peaches*	2 cups	1 quart	2 quarts
Well-drained sliced canned peaches	1 pound 12 ounces (3-1/2 cups)	3 pounds 8 ounces (1-3/4 quarts)	7 pounds (3-1/2 quarts)
Lemon juice	2 tablespoons	1/4 cup	1/2 cup
Almond extract	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon

1. Combine sugar, salt, cornstarch. Stir in the water.

2. Cook until mixture thickens. Add sliced peaches, lemon juice, and extract. Serve hot.

* If liquid from sirup-packed peaches is used, reduce sugar to taste.

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PEACH MERINGUE CAKE

Portion, 2-1/2 by 2-3/4 inch piece (5 ounces)

Dessert

Ingredients	25 portions	50 portions	100 portions
FRUIT MIXTURE			
Well-drained canned sliced peaches (sirup-packed)	2 pounds 12 ounces (1-1/4 quarts)	5 pounds 8 ounces (2-1/2 quarts)	11 pounds (1-1/4 gallons)
Lemon juice	3 lemons (1/2 cup)	6 lemons (1 cup)	12 lemons (2 cups)
Sugar	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
Nutmeg	1 teaspoon	2 teaspoons	4 teaspoons
BATTER			
Butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/3 cups)	1 pound 4 ounces (2-2/3 cups)
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)
Egg yolks	5	10	20
Grated lemon rind	3 lemons	6 lemons	12 lemons
Sifted all-purpose flour	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)
Baking powder	4 teaspoons	3 tablespoons	2 ounces (1/3 cup)
Salt	1 teaspoon	2 teaspoons	4 teaspoons
Milk	1-1/3 cups	2-2/3 cups	5-1/3 cups
MERINGUE			
Eggs whites	5	10	20
Sugar	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)

Pans: 10-1/2 by 16-1/2 inches. 1 for 25 portions, 2 for 50 portions, 4 for 100 portions

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Fruit mixture:

1. Combine peaches with lemon juice, sugar, and nutmeg. Place in greased pans.

Batter:

1. Cream butter or margarine.
2. Add sugar gradually and cream until light.
3. Add egg yolks and lemon rind. Beat until fluffy.
4. Sift together the flour, baking powder, and salt. Add alternately with the milk to the creamed mixture. Beat only until combined.
5. Pour batter over peach mixture.
6. Bake at 350°F. (moderate) for 1 hour.

Meringue:

1. Beat egg whites until stiff, but not dry.
2. Adding sugar gradually, continue beating until glossy.
3. Cover cake with meringue and return to 350° F. (moderate) oven to brown, about 12 minutes.

ORANGE-CRANBERRY PIE Portion, 1/6 pie

Dessert

Ingredients	5 pies	10 pies
Orange juice	3 cups	1-1/2 quarts
Quick-cooking tapioca	4 ounces (2/3 cup)	9 ounces (1-1/2 cups)
Salt	1/2 teaspoon	1 teaspoon
Sugar	3 pounds 4 ounces (1 quart 2-1/2 cups)	6 pounds 8 ounces (3/4 gallon 1 cup)
Cranberries, coarsely ground or chopped	4 pounds (1 gallon)	8 pounds (2 gallons)
Butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Grated orange rind	1	2
Baked 9-inch pastry shells*	5	10
MERINGUE		
Egg whites	10	20
Sugar	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
Salt	1/4 teaspoon	1/2 teaspoon

Pie pans, diameter 9 inches.

5

10

1. Combine orange juice, tapioca, and salt. Boil 5 minutes, stirring constantly.
2. Remove from heat, add sugar, and stir to blend.
3. Add cranberries, butter or margarine, and orange rind. Bring to a boil and cook for 10 minutes. Cool.
4. Fill baked pastry shells with fruit mixture using 1 pound, 10 ounces (1-3/4 quarts) per shell.

Meringue:

1. Beat egg whites until stiff but not dry.
2. Gradually add sugar and salt, beating until well blended.
3. Cover pies with meringue and bake at 350° F. (moderate) 12 minutes to brown.

*See recipe for pastry.

Ingredients	5 single crusts	10 single crusts
Sifted all-purpose flour	1 pound (1 quart)	2 pounds (2 quarts)
Salt	1-1/2 teaspoons	1 tablespoon
Vegetable shortening or lard	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Cold water	2/3 cup	1-1/3 cups

Pie pans, diameter
9 inches

5

10

1. Sift flour and salt together or blend in mixer.
2. Cut or rub in fat to consistency of coarse corn meal.
3. Add water and mix.
4. Roll out on lightly floured board, using approximately 7 ounces of dough per shell.
5. Bake at 400° F. (hot) for 15 minutes.

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